

DINNER MENU

APPETIZERS

HOT SOUP		20
Wild Mushroom Soup, Crème Fraiche, Chives, White Alba Truffle Oil		
MALAYAN MEATBALLS		16
Braised In A Yellow Curry Coconut Sauce, Toasted Almonds, Chives, Coconut Flakes		
SALTSpring ISLAND MUSSELS IN A EXOTIC COCONUT BROTH (Upon Availability)		22
Steamed In Coconut Milk, Citrus Juices, Exotic Herb & Spice Blend, Kaffir Lime Leaves, Cilantro		
8 ESCARGOTS		20
Baked In Garlic Butter, Breadcrumbs, Green Herbs		
YELLOWFIN AHI TUNA & AVOCADO TARTARE		22
Crispy Won Ton, Shaved Horseradish, Soy Mustard, Wasabi Mayo, Austrian Pumpkinseed Oil		
BABY BELGIAN ENDIVE SALAD		20
Baby Endive, Radicchio, Grapes, Pecan Praline, Asian Pear, Blue Cheese, Organic Agave Dijon Dressing, Crispy Apple Wood Smoked Bacon		
CHEESE SPÄTZELN		19
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Crispy Onions, Chives		
RAW BRUSSEL SPROUT SALAD		16
Raw Chopped Organic Walnuts, Grated Pecorino Romano Cheese, Extra Virgin Olive Oil, Lemon Juice		
SHRIMP COCKTAIL JOHANNES		24
Poached Sustainable Selva Black Tiger Shrimp In A Secret Dressing		

ENTRÉES

WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER		38
Roasted Parslied Fingerling Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing		
SEAR ROASTED SASHIMI GRADE ARKA SALMON, MAGALLANES REGION, ANTARCTIC, CHILE		39
Sauerkraut & Grape Strudel, Rock Shrimp, Grapes, Sundried Tomatoes, Dill, Pernod Fish Fumet		
PAN SEARED HOKKAIDO SCALLOPS	Market Price	
Sweet Potatoes, Fire Roasted Corn, Leek, Shiitake Mushrooms, Wild Arugula, Black Truffle Reduction		
ORGANIC CHICKEN OR BLACK TIGER SHRIMP CURRY		38
Baby Corn, Bamboo Shoots, Green Beans, Tomatoes, Basil, Yellow Curry Coconut Sauce, Organic Basmati Rice		
PORK TENDERLOIN MEDALLIONS, SUSTAINABLE FARMED, CARLTON FARMS, OREGON		42
Caramelized Granny Smith Apples, Green Peas, Potato Gnocchi, Crispy Sage & Prosciutto, Apple Thyme Jus		
8oz BLACK PEPPER CRUSTED BEEF TENDERLOIN STEAK		54
Sautéed Spinach, Balsamic Glazed Carrots, Fries, Danish Blue Cheese & Black Peppercorn Chive Sauce		
16oz FREE RANGE GRASS FED YOUNG LAMB RACK, NEW ZEALAND		54
Mashed Yukon Gold Potatoes, Green Beans & Bacon, Broiled Tomato, Grilled Green Onions, Mint Infused Cabernet Reduction, Greek Yogurt		
ROASTED HONEY GLAZED MAPLE LEAF FARM HALF DUCK		49
Braised Red Cabbage, Polenta Cake, Orange Sauce		
8oz CHOPPED KOBE STYLE WAGYU BEEF STEAK "JÄGER STYLE"		34
Green Beans, Wild Mushroom Bacon Red Wine Sauce, Swiss Cheese, Organic Fried Egg, Crispy Onions, Fries		

Water Served Upon Request Only

Menu Is Subject To Change Due To Seasonal Availability

Dear Guest: If you have any kind of Food Allergies, please let your server know

(Split Charge 10, Side Dishes 7, Sauces 7, Vital Farms Pasture Raised Organic Fried Egg 5)
(Demi Baguette & Mousse or Butter 5, Butter 2)

Eat Well, Live Better & Let Us Stay Healthy Together

Executive Chef/Owner: Johannes Bacher

Chef: Rafael Toledo